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(74) Agent: ELZABURU, Alberto, de; Miguel Angel, 21, 28010 Madrid (ES).

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(71) Applicant (for all designated States except US): UNIVER-SITAT DE LES ILLES BALEARS [ES/ES]; Ctra. de

Valldemossa Km. 7, 5, 07122 Palma de Mallorca (ES).

(72) Inventor; and

(75) Inventor/Applicant (for US only): ESCRIBA RUIZ, Pablo, Vicente [ES/ES]; Ctra. de Valldemossa Km. 7, 5, 07122 Palma de Mallorca (ES).

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(57) Abstract: Use of hydroxyoleic acid and its analogous compounds as functional food additives. It describes the use of hydroxyoleic acid and its analogs of general formula I: COOH-CHR-(CH?2#191)?m#191-CH=CH-(CH?2#191)?n#191-CH?3#191, in which m and n have, independently, a valur of 0-15 and R can be any residue with molecular weight below 200 Da, in the manufacture and/or preparation of food additives and/or ingredients, dietary products, acceptable food forms and foods in general, focusing on improving parameters related to cardiovascular diseases, such as hypertension and obesity.